Crispy Apple Tarts

**Prep Time 15 mins Cooking time 20 Mins**

**Ingredients (in pairs)**

* 1 sheets ready-made shortcrust pastry
* 25g butter
* 2 large granny smith apples
* 2 tsp castor sugar
* 3 Tbsp apricot jam

**Method**

1. Preheat oven to 220 C and grease 2 large baking trays.
2. Cut each pastry sheet into a 20cm round. Place onto baking tray.
3. Peel, core and quarter apples.
4. Cut each apple quarter into 4-5 slices and arrange on top of the pastry, starting at the outside and overlapping all the way around towards the middle.
5. Then start again in the middle and work to the outside, overlapping.
6. Chop the butter and dot over the tarts.
7. Sprinkle with castor sugar and bake for 15-20 mins.
8. Boil the apricot jam with 1 Tbsp of water until combined.
9. Brush liberally over the tarts to glaze.
10. Serve with whipped cream or ice cream.

